

ABSTRACT OF THE DISCLOSURE

5 A dough and a filling for making a toaster pastry and a method for making same. A method of forming the dough for the toaster pastry, comprises forming a blend of ingredients comprising wheat flour of from about 25 to about 44% by weight of ingredients for the dough, wheat farina of from about 13 to about 35% by weight of ingredients for the dough, shortening of from about 1.5 to about 2.5% by weight of ingredients for the dough, and
10 water of from about 25 to about 35% by weight of ingredients for the dough; adding puff pastry shortening in the form of cubes such that the amount of puff pastry shortening is in the range of from about 5 to about 15% by weight of the ingredients for the pastry; and blending the ingredients such that a heterogeneous mixture of the cubes of shortening in the remainder of the
15 ingredients is obtained. In a preferred aspect, the method further comprises forming the dough into a layered structure, the layered structure comprising a single base sheet of the dough covered with a pastry filling, with a single top sheet of the pastry blend of the dough applied thereover.

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